

# THE ROSARIUM

## AUTUMN SET MENU

2 courses £19 / 3 courses £25  
Tuesday - Friday 12pm- 2:30pm & 5:30pm- 6.30pm

### TO BEGIN

Mulligatawny soup with crushed corn & a slow cooked Arlington egg v gf  
Salt baked beetroot with goat curd mousse & pumpkin seed v (ve on request)  
Burrata with smoked beetroot chutney, mandarin gel & chicory v  
Cornbury estate venison carpaccio with winter pumpkin & poached pear +£4

### THE MAIN EVENT

Beer battered fish & skin on chips with minted buttered crushed peas, &  
tartare sauce  
Slow cooked braised beef ragu pappardelle & Lincolnshire poacher  
Autumn mushroom gnocchi with kale & parmesan v (ve available)  
Ribeye steak with a red wine sauce, skin on chips & seasonal leaves +£7

### TO INDULGE

Cinnamon churros with salted caramel & vanilla cream  
Dark chocolate tart, malt ice cream & orange  
Cheese from the British Isles with chutney & biscuits

One per course

*If you have a known allergy please speak to a member of staff before ordering.  
v - Vegetarian ve - Vegan gf - Gluten Free  
A discretionary 12.5% Service charge will be added to your bill*